

holding the ball and then galloped home when Paddock let go of Simmons' low throw.

**Red Sox defeated Cleveland** in 11th inning. With 2 men on base, Blanding purposely passed Hooper. Then Yerkes walloped 2 runs in.

**Athletics grabbed game** from St. Louis in 8th when Allison weakened and handed World's Champs 4 runs.

**That ancient tale of baseball** players' union has again been revived. The story comes by way of New York. As usual, Davy Fultz, one-time star infielder, but now an attorney, is named as the organizer.

**White Sox have signed** Southpaw Ben Hunt of Tacoma Northwestern League team. Hunt has had trials with the Boston Red Sox and the Philadelphia Nationals. He did not show much, but was bothered by sickness.

**Frank Navin, owner of the Tigers**, has new idea. Is going to start baseball college. Charlie Carr, mgr. of Kansas City, will be the professor who will teach the untutored mind to shoot the ball across the diamond.

**Willie Mitchell**, who was recently traded by Naps to Toledo for Hal Krause, has rejoined the Cleveland team, to take place of Krause, who fell down flat when re-introduced to major league society.

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**Who wouldn't be a judge?** He gets a whole summer's vacation no matter how much work there is on hand.

## CUCUMBER PICKLES

**Sweet Cucumber Pickles**—Lay small cucumbers in brine three days, then drain and lay in fresh water a day. Line a kettle with grape leaves and arrange the cucumbers in it in layers, scattering a pinch of alum over each layer. Cover with cold water and three layers of leaves. Fit a lid on the kettle and steam the pickles (without letting them boil) over a slow fire six hours. Drain the cucumbers, throw into cold water and when they are firm pack in jars. Fill the jars with boiling vinegar seasoned with a cupful of sugar to each quart, eight whole cloves; eight black peppers, six allspice and six blades of mace. Seal at once. They will be fit for use in three months.

**Pickled Cucumber.** — Choose small cucumbers. Lay 150 in cold water for an hour. Remove and drain. Then turn into a perfectly clean stone crock and pour over them cold brine, so strong that an egg will float on it. Leave pickles in this three days, then drain and dry on clean towel. Wash the stone crock and return the cucumbers to it. Cover with pure water until next day. Then drain and fill jar with hot vinegar in which you have boiled two minced onions, 20 cloves, an ounce each of mustard and celery seed and a few blades of mace. Add a cupful of sugar, stirring the cucumbers up from the bottom. Cover tightly. In a week scald the vinegar again and return to the jar. Let the pickles stand six weeks before using.